

THE CASTLE MENU

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- a tribute to the refined flavors of the region.

Welcome to our tranquil hideaway, located in the picturesque Hohenlohe region full of castles and fortresses, romantic river valleys and vineyards - sometimes breathtakingly steep, sometimes gently rolling.

Here at the Wald & Schlosshotel Friedrichsruhe, we combine the best of the region with fine, exquisite products from selected suppliers, farms and producer organisations. In this way, the rich tradition of regional cuisine merges with a refined flavour that makes gourmets' hearts beat faster and redefines the soul of enjoyment while supporting our peaceful region and its suppliers.

Whether in the rustic Jägerstube with its invitingly creaky floorboards, which tells stories from bygone times or the elegant castle restaurant with its chandeliers that bathe the room in a soft light while artistically designed works adorn the walls - in our rooms you will experience tradition in its purest form, paired with a touch of luxury that connects the past with the present.

Our castle menu is a tribute to the refined flavours of the region and spoils you with classics such as a wiener schnitzel, seasonal products from local hunting and the surrounding fields, occasionally paired with exquisite products from other regions and countries.

Our focus is not only on the freshness and quality of the products from the local area and the excellent preparation of their products, but also on authenticity and a connection with the region. Our team around kitchen director Boris Rommel keep in close contact with our local suppliers.

THE CASTLE MENU

STARTERS

BAKED HARE-RABBIT PRALINE

with radish vinaigrette, chanterelle–buckwheat salad and avocado 26,00

SUMMER GREEN LEAF SALADS

with carrot, cucumber, tomatoes, lime dressing
and sheep's cheese from Jauernik 24,00

HOHENLOHE BEEF TARTARE

with classic side dishes to dress yourself
80 grams 28,00
160 grams 54,00

we are happy to serve your tartare with osietra caviar

15 grams from Caviar House & Prunier 38,00

30 grams from N25 Caviar from Munich 58,00

LUKEWARM VINTAGE SARDINE

with shallots, lemon, olive oil, black garlic
and roasted fennel salad 28,00

CURED BROOK CHAR FILLET

with „Frankfurter Grüner Crème“, pointed cabbage salad, dates
and red onions 28,00

OXHEART TOMATO

with passion fruit dressing, mango, burrata and arugula 24,00

SOUPS

CELERY CREAM SOUP

with herb oil, quail and young leek 18,00

CHILLED CUCUMBER SOUP

with smoked salmon, creme fraîche and caviar 16,00

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INTERMEDIATE COURSES

PAN-FRIED FOIE GRAS

with blackberry sauce, celeriac and chanterelles

34,00

6 GRATINATED BURGUNDY SNAILS

with „Café de Paris“ butter and toasted baguette

16,00

OUR CLASSICS

WIENER SCHNITZEL

with young carrots and peas,
optionally with
buttered spaetzle and creamy sauce
or lingonberries and fried potatoes

38,00

ZWIEBELROSTBRATEN (RUMPSTEAK)

with veal jus, bacon green beans and spaetzle

40,00

CALF'S LIVER "BERLINER ART"

with red wine jus, glazed apples, market vegetables
and mashed potatoes

36,00

RAINBOW TROUT FROM OUR "FISHERY MERZ", „A LA MEUNIÈRE“

with almond-brown butter, spinach leaves, confit tomatoes
and potato-radish salad

32,00

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MAIN COURSES

SALTIMBOCCA OF HOHENLOHEVEAL

in tomato vinaigrette, veal jus, pine nut basil risotto
and roasted broccoli

34,00

SAUTÉED VEAL AND BEEF FILLET TIPS

with green peppercorn sauce, summer vegetables and potato fritters

36,00

CRISPY PAN-FRIED SEA BASS FILLET

with tomato jus, zucchini vegetables, eggplant cream
and fregola sarda

38,00

HONEY-ROASTED MONKFISH

with Noilly Prat sauce, tomato–fennel ragout, marinated pak choi
and baked sweet potatoes

34,00

EGGPLANT LASAGNA

with two kinds of pesto, confit tomatoes and arugula-basil salad

30,00

HOMEMADE TAGLIATELLE

with chanterelles, pine nuts, mozzarella and pomegranate

28,00

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DESSERTS

VANILLA CRÈME-BRÛLÉE

with marinated garden berries, yogurt ice cream
and white chocolate

16,00

LUKEWARM CHOCOLATE BROWNIE

with mango, coconut and passion fruit

16,00

SORBET VARIATION “FRIEDRICHSRUHE”

with fresh fruit

14,00

CHEESE SELECTION FROM „GEIFERTSHOFEN“

with fruit bread and chutney

18,00

In case of allergies or food intolerances please contact our service team.

All our prices include the statutory value added tax.

Please note that due to the reusable packaging obligation (§33, §34 VerpackG2) established since 2023, we now offer reusable boxes for a deposit of 2.50 Euro incl. tax, if you wish to consume a dish outside the restaurant.

Thank you for your comprehension.

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LOCAL PROVIDERS FROM HOHENLOHE

TROUTS

Fischerei Merz, Öhringen

CHEESE

Dorfkäserei Geifertshofen, Bühlerzell

QUAIL'S EGG

Family Benner, Öhringen

MEAT PRODUCTS

Hofmetzgerei Hack, Pfedelbach

Organic beef from Hofgut Hermersberg

Game from the Wildmanufaktur, Ingelfingen

DEMETER-POULTRY

Brunnenhof, Mäusdorf

GREEN ASPARAGUS

Hofladen Ehrenfeld, Hardthausen am Kocher

HOTEL-OWNED BEE COLONIES

Beekeeper Philipp Metzger, Hardthausen am Kocher

STRAWBERRIES

Bauer Carle, Möckmühl

BIO-EGGS

Europahof, Neudenaun

SHEEP'S CHEESE

Schafhof Jauernik, Bretzfeld

MUSHROOMS

Kubach Speisepilze, Rosenberg-Sindolsheim

FRUITS & VEGETABLES

S & G Fruchthandel, Heilbronn

BREAD

Bakery Hirth, Bad Friedrichshall

Hofgut Hermersberg, Niedernhall